

# PORTOVINO

## MORTELLITO 'PONENTE' BIANCO TERRE SICILIANE 2022

Mortellito [MORT-el-li-to] is in *Val di Noto*, in the corner of Sicily that lies at the same latitudes as North Africa's arid desert climate. Its vineyards are a few kilometers from the coast, with **grooves of ancient olive and almond trees breaking the wind off the sea**. Abandoned and still working fishing ports dot the landscape. Owner Dario Serrentino has always enjoyed the contrasts of this **coastal growing area**, which he calls '**a desert next to the beach**.' Over the years, lucky for us, he's learned to coax extremely elegant wines from this receding coast in of **limestone**, which, he says, is '**the magic to produce wines with tension, freshness, and complex salinity**.' Dario has always worked on the family farm in one form or another (his heirloom almonds were actually his first love). He changed careers from social worker and part-time farmer to full-time *vignaiolo* with his first bottling in 2014.

There's never been any chemical interventions in the vineyards, and there's an intentional hands-off approach in the cellar, with a minimum of sulphur added at bottling. **Avoiding the entrapments of the glou-glou or overwrought luxury style**, Dario is part of a very small contingent of producers in Sicily producing **fine and natural wines**, or as Dario poetically likes to say: ***mare e terra in vino***.

*Ponente* was born from Dario's strong belief in the connection of grillo to this territory. Sapling grillo grown on limestone gives extraordinary results, which Dario saw in the evolution of Cala Iancu. Longer maturation and maceration create a very unique expression - something more complex and profound. A wine that represents the salinity of the coast of the Mediterranean.

\***Ponente** is a wind from west to east. It is the summer wind of well-being, eliminating the humidity of the sea, allowing the grapes to reach rapid ripening. A microclimate that protects the grapes from spring diseases; farmers say that the west brings "positive things". This west to east wind is depicted in the turquoise sea on the label.

In 2022, a moderately dry winter and a sweltering summer brought to a wine that is moderate in alcohol and that has a pushed acidic and mineral verticality.



**REGION:** Sicily **GROWING AREA:** Contrada Maccari, Noto  
**FARMING:** certified organic by Bioagricert ITBIO007B05H

IMPORTED BY: PORTOVINO

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VINEYARD: 1 Ha ALTITUDE: 40 m / 131 ft

SOILS: pure limestone soils VARIETIES: 100% Grillo

VINE AGE: 15 years old VINE TRAINING: *alberello* (bush vines)

HARVEST DATE: end of August YEASTS: spontaneous fermentation with native yeasts

FERMENTATION & ÉLEVAGE: 48 hours of skin contact at 20 C° and then, very soft pressing; spontaneous fermentation in big stainless steel tanks for 8 days. Élevage in big ( 20 Hl) cement tanks for 18 months and bottle aging of 6 months

SULPHUR: 1 mg/L before fermentation and 2 mg/L at bottling

ALCOHOL: 13% ANNUAL PRODUCTION: 200 cases